

14. (New) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 2 wherein the sulfide bond in said flavor precursor compound A or B is cleaved by heating.

A²
15. (New) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 2 wherein the sulfide bond in said flavor precursor compound A or B is cleaved by altering the pH.

REMARKS

Claims 1-15 are active in the present application. Claims 3-8 have been amended to remove multiple dependencies. Claims 11-15 are new claims. Support for the new claims is found in the original claims. No new matter is added. An action on the merits and allowance of claims is solicited.

Respectfully submitted,

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213233US-0PCT

Marked-Up Copy

Serial No: _____

Amendment Filed on: _____

9-19-01

IN THE CLAIMS

Please amend the claims as shown on the marked-up copy following this amendment to read as follows:

3. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 [or 2] wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a reducing compound.

4. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 [or 2] wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a compound exerting its reducing ability via a reversible reaction.

5. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 [or 2] wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a compound having a free mercapto group.

6. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 [or 2] wherein the sulfide bond in said flavor precursor compound A or B is cleaved by heating.

7. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 [or 2] wherein the sulfide bond in said flavor precursor compound A or B is cleaved by altering the pH.

8. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 [or 2] wherein the sulfide bond in said flavor precursor compound A or B is cleaved by an electric reducing action.

Claims 11-15 (New).

03936130-104031